

Watermelon Jicama salad with Smoke Rings and Lime

Ingredients

1 lb seedless watermelon, rind removed cut into 2 cubes
½ large jicama, peeled cut into 1-2 inch sticks
2 TBSP Point Blank Pepper Company Smoke Rings chopped
1 scallion (white and pale green parts only) thinly sliced
½ cup coarsely chopped cilantro
3 tablespoons fresh lime juice

Gently toss watermelon, jicama, smoke rings, scallion, cilantro and lime juice in a large bowl. Season with salt if desired.

Suggestions and Variations:

1. Add feta cheese
2. Substitute mint for cilantro
3. Drizzle with Point Blank Pepper Company Table Sauce – Mild or Hot

